

\$25.00 Menu

First Course

Shrimp & Feta

Sautéed baby shrimp with onions peppers & Kalamata Olives in a rich tomato sauce, topped with crumbled feta and served with toast points

Grilled Haloumi

Traditional Cypriot goat cheese, sliced, grilled and served on toast points with honey and grapes

Roasted Red Pepper Soup

Served with sour cream and crouton

Wedge Salad

Crisp iceberg wedge with diced hard-boiled eggs, crumbled blue cheese & warm bacon vinaigrette

Second Course

Steak Au Poive

New York Strip Steak pressed in cracked black pepper & seared to your liking. Topped with an au poive sauce and served with braised red cabbage & garlic mashed potatoes.

Flight of Steak

For the indecisive among us, or for those that just want it all, enjoy a flight of three cuts of beef. Dry Aged Ribeye, New York Strip and Hanger Steak, all cooked medium rare and served with caramelized onions and Peppercorn Sauce.

Cheese Tortellini

Tri color cheese tortellini tossed with a tomato vodka sauce.

Pan Seared Flounder

Pan Seared Jumbo Flounder, served over roasted yellow pepper grits and finished with a roasted poblano pepper sauce.

Third Course

*Homemade New York Cheesecake
Profiteroles with chocolate sauce
Key Lime Pie*